

## Coffee

Coffee espresso	1,90€	Coffee frappeé	6,5€
Cortado	2€	Chocolate frappee	6,5€
Coffee with milk	2,30€	Coffee with whipping cream	4,2€
Coffee with oat milk	2,40€	Coffee with ice cream	6,6€
Capuccino	2,80€	Jamaican coffee	8,5€
Bombon	2,40€	Irish coffee	8,5€
Latte machiatto	3,80€	Scotch coffee	8,5€
Iced Latte	3,80€	Hot chocolate	4,8€
Hot chocolate with cream (suizo)	5,60€	Mokka Latte	4€

## Tea

Black Earl Grey	2,80€
Black with cinnamon	2,80€
Green Gunpowder	2,80€
Green with mint	2,80€
Red Pu Erh	2,80€
Rooibos tiramisu	2,80€
Red fruits	2,80€
Mint pennyroyal	2,80€
Chamomile	2,80€
Chai Latte David Rio	3,80€
Chai Latte oat milk David Rio	4€

## Tea

### SANS&SANS

Ginger and lemon (mint, licorice, ginger and lemon)	3,70€
Manhattan (apple, orange, cinnamon, blackberry and vanilla)	3,70€
Balance (ginseng, honey, fennel, anise and lemon balm)	3,70€
White Satin (white tea, grapefruit, rose and passion fruit)	3,70€
Cosmic fruit tea (Hibiscus, apple, currants, papaya, orange)	3,70€
Sakura (green tea, cherry, cranberry, red rose petals, cornflower petals)	3,70€

## Sweet

Nutella waffle	5€
Nutella waffle, strawberry and whipping cream	6€
Nutella waffle whipping cream and ice cream	6,50€
Nutella waffle, banana and whipping cream	6€
Pancakes with berries and syrup gold or Nutella	5€
Croissant	2€
Grilled croissant with ham and cheese	5€
Homemade traditional carrot cake	7€
Chef's homemade cakes ( Sacher, Red Velvet, Lemon Cake, Cheese cake)	7€

## Desserts

During cooking hours

Santiago pastry roll with crème brûlée or chocolate with hazelnuts	9€
Traditional crème brûlée	9€
Chocolate coulant with vanilla ice cream	9€
Fig in cava ice cream served with chocolate	9€
Apple tatin with merengue milk ice cream	9€
<i>Mel i mató</i> (cottage catalan cheese andâteau honey) with walnuts	9€

## Ice cream and milkshakes

Ice cream (2 scoops) (vanilla, strawberry, chocolate, coconut, lemon)	6,5 €
Coconut ice cream with bitter orange	8,5 €
Vilanova ice cream	
Lemon, coconut, strawberry with cream and walnuts	12 €
Liqueur ice cream	
Vanilla, strawberry, chocolate and Cointreau	10 €
Banana Split	12 €
Vanilla, chocolate, banana, cream and chocolate sauce	
Milkshake	8,50 €
Vanilla milkshake with orange juice	9,50 €
Chocolate milkshake with banana	9,50 €
Vanilla milkshake with coke	8,50 €
Lemon sorbet	7,50 €
Lemon sorbet with cava	9 €
Coffee frappeé with cream	6,5 €
Chocolate frappeé with cream	6,5 €

## Fresh fruits juices and kombucha

Orange juice or lemon	4 €
Fresh fruit juice (to choose between)	
Orange      Kiwi      Watermelon      Lemon	7 €
Apple      Pineapple      Melon      Banana	

Organic Kombucha (Ginger and lemon, red fruits)	4 €
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## Cuckoo Artisan Juices

Fruit Delicate pineapple, cloudy apple, ripe mango, pink tomato and late peach	4 €
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## Tapas

Xips potatoes	2,40 €
Xips potatoes with pepper sauce	2,40 €
Salted almonds	2,60 €
Stuffed olives	3 €
Galician cockles	12 €
Anchovies in vinegar	9 €
Cantabrian anchovies "00" (4 pieces)	12 €
Cured sausages from Viç	8 €
Navarrese peppers with pickled tuna bonito	8 €
Manchego cheese Boffard	9 €
Iberian ham from Guijuelo	14 €
Toast bread with tomato and olive oil	4,50 €

## Toast bread

Iberian ham from Guijuelo	21 €
Smoked salmon	13 €
White sausage	9 €
Variety of iberian deli meats	18 €
Tuna belly in olive oil	12 €
Manchego cheese boffard	10 €
Iberian sausage	10 €
Iberian chorizo	10 €
Cured sausage from Viç	10 €
Iberian sobrasada, honey and cream cheese	13 €

## Frankfurt & Sandwich

Biquini Ceferino (Grilled ham and cheese sandwich)	5,80 €
Frankfurt with mustard, ketchup, spicy siracha, bacon and crispy onions	12 €
Grilled Antequera bun with Guijuelo Iberian ham and Boffard Manchego cheese	14 €
Grilled Antequera bun with smoked salmon, avocado and cream cheese	14 €

## Hot Tapas

Salt foie gras with spice bread	12 €
Squid in tempura with allioli	20 €
Patatas bravas (spicy potatoes)	8 €
Chicken croquettes	8 €
Iberian ham croquettes	10 €
Cod fritters with honey	10 €
Galician octopus	23 €
Clams a la marinera	17 €
Steamed mussels	10 €
Tuna tataki with vegetables and wasabi	12 €

## Sandwiches

Grilled pork loin with cheese	9 €
Bacon and cheese	8 €
Omelette	7 €
Fillet of beef with french fries	18 €

## Kitchen opening hours

Sunday night closed for weekly rest

Monday from 13h to 16h and from 20h to 22:30

Tuesday from 13h to 16h and from 20h to 22:30

Wednesday from 13h to 16h and from 20h to 22:30

Thursday from 13h to 16h and from 20h to 22:30

Friday from 13h to 16h and from 20.30h to 23:00

Saturday from 13h to 16h and from 20.30h to 23:00

Sunday from 13h to 16h

# Cocktails

## Gin

<b>Gin Red Fruit</b>	9,5 €
Gin, lime, raspberries and tonic Tribute	
<b>Mediterranean Gin</b>	9,5 €
Gin MG, basil, mango, lemon, orange and tonic Tribute	
<b>Gin Fizz</b>	9,5 €
Gin, lemon, sugar and soda	
<b>Negroni</b>	9,5 €
Gin, campari and red vermouth	

## Rum

<b>Cocktail Ceferino</b>	9,5 €
Rum, pineapple, orange and Cointreau	
<b>Mojito / Strawberry mojito</b>	9,5 €
Rum, mint, sugar, lemon and soda	
<b>Tiki Santisima</b>	9,5 €
Rum Santisima 3 years, pineapple, lemon, orange, sugar and orgeat syrup	
<b>Piña Colada</b>	12 €
Rum, coconut and pineapple	
<b>Daiquiri / Strawberry daiquiri</b>	9,5 €
Rum, lemon and sugar	
<b>Frozen Strawberry Daiquiri</b>	9 €
Rum, strawberry, lemon and sugar	

## Cachaça

<b>Caipirinha</b>	9,5 €
Cachaça, lime and sugar	
<b>Caipirinha tropical</b>	9,5 €
Cachaça, lime, tropical fruits and sugar	

## Spritz

<b>Aperol Spritz</b>	9,5 €
Cava, aperol and soda	
<b>St. Germain Spritz</b>	9,5 €
Cava rosé, St Germain liquor and soda	
<b>Bonanto Spritz</b>	9,5 €
Bonanto and grapefruit soda	

# Cocktails

## Vodka

<b>Pornstar Martini</b>	9,5 €
Vainila vodka, passoa, lime, cava and maracuya	
<b>Bloody Mary</b>	9,5 €
Vodka, tomato, lemon, tabasco and perrins sauce	
<b>Expresso Martini</b>	9,5 €
Vodka Absolut, coffee expresso and coffee liquour	
<b>Moscow Mule</b>	9,5 €
Vodka, sugar, lemon and ginger beer Tribute	
<b>Caipiroska</b>	9,5 €
Vodka, sugar and lime	

## Whisky

<b>Whisky Sour</b>	9,5 €
Whisky, lemon and sugar	
<b>Manhattan</b>	11 €
Bourbon Jim Bean, red vermouth and angostura	
<b>Amaretto Sour</b>	9,5 €
Bourbon Jim Bean, amaretto, sugar and lime	

## Tequila

<b>Margarita</b>	9,5 €
Tequila, lemon and Cointreau	
<b>Palomalegre</b>	10 €
Tequila, lime, grapefruit soda and agave syrup	

## Virgin cocktails

<b>San Francisco</b>	8,50 €
Fresh fruit and currant syrup	
<b>Ribes Roges</b>	9 €
Pineapple, banana, lime and currant syrup	
<b>Coconut Lemonade</b>	8 €
Lime, coconut and sugar	
<b>Mojito</b>	8,50 €
Mint, lemon, sugar and soda	
<b>Piña Colada</b>	10 €
Pineapple juice and coconut	

# Gin

## Catalonia

	Comb.
Gin Raw	13€
Le Tribute	13€
Gin Mare	13€
Gin MG	9€
Gin MG maduixa	9€
Mascaro Gin 9	10€

## Spain

	Comb.
Larios 12	10€
Gin Giró	10€
Nordes	12€
Tanqueray Sevilla	11€
Puerto de Indias	10€
Puerto de Indias peach	10€

## Germany

Monkey 47	16€
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## Scotland

Hendrick's	13€
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## France

G.Vine Florasion	13€
Citadelle	11€
Saffron	11€
Gold 999 Tangerines	12€

## Japan

Roku Japanese Gyn	13€
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## United States

Bulldog	12€
Seagram's	11€

## United Kingdom

Opihr	11€	Brockman's	13€
The London n°1	13€	Mombasa	12€
Tanqueray	11€	Martin Miller's	13€
Tanqueray Ten	13€	The Botanicals	12€
Bombay Sapphire	11€	Oxley	12€
Beefeater	11€	Jinzu	12€
Tanqueray Free alcohol	10€	Star of Bombay	12€

• The amount per service is 60ml

• Supplement with red bull, orange fresh juice or  
cuckoo fresh juices: +2€





## Rum

Cuba		Dominican rep.	
	Glass		Glass
Santisima Trinidad 7	11€	Brugal Añejo	10€
Santisima Trinidad 15	13€	Brugal 1888	16€
Habana Club 3	10€	Barcelo Añejo	10€
Habana Club 7	12€	Barcelo Imperial	15€
		Matusalem 7	10€

### Jamaica

Appleton Estate V/X 12€

### Barbados

Mount Gay Black Barrel 12€

### Guatemala

Botran 8 11€  
Zacapa Centenario 23 17€

### Philippines

Don Papa Baroko 13€

### Vodka

	Comb.
Belvedere	13€
Grey Goose	13€
Beluga Noble	12€
Absolut	11€
Moskovskaya	10€

### Venezuela

Pampero	11€
Cacique Añejo	10€
Diplomático 12	13€
Pampero Aniversario	13€
Sta Teresa Gran Reserva	10€
Sta Teresa Solera 1796	14€

### Santa Lucia

Kraken Spiced Rum	12€
Chairman's Reserve	12€

### Tequila

	Glass
Jose Cuervo Reposado	6€
Herradura Reposado	15€
Don Julio Reposado	28€

- The amount per service is 60ml
- Supplement with red bull, orange fresh juice or Cuckoo fresh juices: +2€
- Supplement combined with soft drink: +1€

## Beer

Est. Galicia draft 35cl	3,20 €
Est. Galicia draft 50cl	5,20 €
Clara (beer with lemon)	3,20 €
Estrella Galicia	3,20 €
Estrella Galicia 0.0	3,20 €
1906 reserva	3,60 €
1906 red vintage	3,60 €
Coronita	3,80 €
Voll Damm	3,80 €
Guinness	4,50 €
Gluten free Galicia beer	3,50 €

## Aperitif

Vermut Tafaner	3,90 €
Vermut Pique	3,90 €
Martini	4 €
Bitter Kas	3,50 €
Campari	6,50 €
Sangria (glass)	6,50 €
Porto Dow's Fine Ruby	6 €
Fino Gonzalez Byas	6 €

## Brandy

### Cognac

Hennessy V.S.	12 €
Remy Martin V.S.O.P.	14 €
Courvoisier V.S.	13 €

### Armagnac & calvados

D'Artigalongue	16 €
Christian Drouin	12 €

Larios 1866	16 €
Lepanto	11 €
Gran Duque de Alba	11 €
Cardenal Mendoza	11 €
Mascaro XO Ego	14 €
Carlos I	11 €
Carlos III	6 €
Torres 10	8 €
Torres 5	6 €

## Wines and cavas by the glass

### Cava& Rosé Cava

Castellroig Reserva brut from Sabaté i Coca 4,8€  
Macabeu, xarel·lo, chardonnay and parellada ( Member of Corpinnat)

Castellroig Rosé Brut Reserva from Sabaté i Coca 4,9€  
Grenache, trepat and xarel·lo ( Member of Corpinnat)

### White wine

Viladellops (Local wine from Garraf, dry wine) 4€  
Xarel·lo white (D.O.Penedès) Garraf Coast

Inurrieta Orchièda (D.O.Navarra) A fairy wine 3,9€  
Sauvignon Blanc 100%, a fruity wine with aromas of flowers

Cuarenta vendimias verdejo (D.O. Rueda) 3,9€  
verdejo 100% fresh, floral and fruity wine

### Rosé wine

Inurrieta Coral Rose (D.O. Navarra ) 3,9€  
red fruits aromas, Rose wine

### Red wine

Celística de cellers Costers del Sió 4€  
Ull de llebre and syrah (D.O. Costers del Segre)

Vivanco crianza (D.O.Q. Rioja) 4€  
Fresh and floral wine, tempranillo, graciano and maturanana  
88 points Tim Atkin, persistend and elegant mouthfeel